

Equinox Single Hop

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (85.1%)	90 %	6
Grain	Pszeniczny	0.8 kg (11.3%)	90 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.1 %
Boil	Equinox	40 g	15 min	13.1 %
Boil	Equinox	60 g	5 min	13.1 %
Boil	Equinox	80 g	1 min	13.1 %
Dry Hop	Equinox	90 g	7 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis